

Product Specification



Article 632	Cheese Cake Cream Gateau, 1800 g	
	pre-cut in 16 portions	
EAN:	inner box: 4002197006328 d master box: 4002	2197906321
Dimensions:	= 28 cm, h = 70 +/- 4 mm	
Ingredients:	(contain gluten), almonds, humectants (E 420, E 42) flavour, emulsifiers (E 471, E 472 a, E 472 b, E 475, powder, acids (E 330, E 262), egg white powder, sw	ur, whole egg, 6,0 % skimmed quark, yogurt, starch 2), invert sugar syrup, gelatine, dextrose, vegetable oil, E 322), glucose-fructose syrup, yogurt powder, baking eet whey powder, buttermilk powder, modified starch, le fat, thickener (E 410), glucose syrup, colouring plant
Description:	Fresh cream, cream cheese and yoghurt on sponge la decorated with roasted almonds.	yers, covered with a sponge layer. The gateau is
Microbiological data:		Nutritive value per 100 g:
Method according to § 64 LFGE		Energy value: 1090 kJ 260 kcal
Recommended and warning va	-	Proteine: 5,0 g
	itandard [KbE/g] Maximum [KbE/g]	Total carbohydrate: 25,8 g
Total plate count	100 000	Fat: 15,3 g
E. coli	10 100	
Coliforms	100 1 000	
S. aureus Moulds	10 100 100 1000	
Salmonella	negative in 25 g	The nutritive values depend on natural variations.
Listeria monocytogenes	negative in 25 g	
Shelflife:	18 months up from production date	Storage: -18 °C or below
Minimum shelflife after	sale: minimum 9 months	
Preparation guidelines:	Remove packaging before defrosting. Defrost Never refreeze after thawing.	ing time in the refrigerator is approx10 h.
Packaging:	PE-coated cardboard box with self-stick label.	
Pallet packaging scheme	: Euro pallet 4 cakes / selling unit (su)	4 su / layer 7 layers 28 su / pallet
		gross weight net-weight
Packaging dimensions:	inner box/bag 29.8 x 29.4 x 10.7 cm	2094 g
· asiabilib annensions.	master box 61.2 x 30.4 x 22.1 cm	8773 g
	pallet 20.0 x 80.0 x 169.7 cm	266.6 kg 201.6 kg

All data mentionend in the document describe the product. Natural substances may vary in composition. Without legal right we are anxious to compensate this by taking corrective actions so that the product characteristics are maintained. This specification is not automatically updated. Please contact us before using data in catalogues or other binding printing documents.